

Menu for  
**2025**  
Pondok Indah Mall

# UNION

## → LUNCH SPECIALS ←

AVAILABLE FROM 11AM - 4PM

STRIPLOIN BEEF BOWL w/ NEGI SHIO, FURIKAKE, SOFT BOILED EGG  
**170.**

NASI GORENG KORNET, KING PRAWN, SAMBAL RAWIT, MELINJO CRACKERS  
**140.**

NYONYA LAKSA SPAGHETTI, KING PRAWN, FRIED TOFU  
**140.**

## → SPECIALS ←

TAHU ISI TUNA CONFIT, SAMBAL RAWIT  
**70.**

PRAWN & MALANG APPLE SALAD,  
PEAR, GOHU DRESSING, RICE CRACKERS  
**100.**

NASI CAMPUR, ANGUS BEEF EMPAL,  
CUMI KARI, KERING KENTANG, BIHUN GORENG,  
REMPEYEK, 2 KINDS OF SAMBAL  
**145.**

CRAB & PRAWN ANGEL HAIR,  
GARLIC BUTTER SAUCE, TOASTED BREADCRUMBS  
**180.**

SOY-BRAISED BEEF BRISKET,  
GARLIC BROCCOLI, FRAGRANT SHALLOT RICE  
**245.**

*Please inform us of any allergies*



ROMAINE SALAD, PARMESAN CHICKEN, TRUFFLED SOFT BOILED EGG, POTATO CHIPS & BACON



TRUFFLE POPCORN CHICKEN



MUSHROOM, TAGLIATELLE, WHITE TRUFFLE CREAM, BLACK TRUFFLES



BUFFALO CHICKEN WINGS w/ HOUSE MADE BLUE CHEESE DRESSING CRUDITÉS



UNION BURGER  
BLACK ANGUS BEEF PATTY, BACON, CHEDDAR, HOUSEMADE SAUCE, FRIES w/ SEARED FOIE GRAS



CHICKEN STEAK w/ PEPPERCORN & PORCINI MUSHROOM SAUCE, FRENCH FRIES



CLASSIC INDONESIAN FRIED RICE, FRIED CHICKEN, SOFT BOILED BALADO EGG, ACAR



BAKMIE AYAM w/ FOIE GRAS

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## ➡ SNACKS ←

CHILI GARLIC CHEESE FRIES	<b>95.</b>
TRUFFLE POPCORN CHICKEN	<b>125.</b>
NACHOS CON CARNE GRANDE	<b>130.</b>
CALAMARI w/ SAN MARZANO TOMATOES & TARTAR	<b>125.</b>
BUFFALO CHICKEN WINGS w/ HOUSE MADE BLUE CHEESE DRESSING & CRUDITÉS	<b>110.</b>

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## ➡ STARTERS ←

ROMAINE SALAD, PARMESAN CHICKEN, TRUFFLED SOFT BOILED EGG, POTATO CHIPS & BACON	<b>130.</b>
MUSHROOM SOUP w/ TRUFFLED RAVIOLI, BLACK TRUFFLES (V)	<b>120.</b>
ESCARGOTS, GARLIC BUTTER	<b>145.</b>
ELOTE BOWL ARUGULA, FETA CHEESE, QUINOA, SWEET CORN, AVOCADO, PAPRIKA, CRISPY RICE, CILANTRO LIME & JALAPEÑO VINAIGRETTE	<b>130.</b>

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## ➡ PASTA ←

SEARED SCALLOP AGLIO OLIO, SPAGHETTI, GARLIC CONFIT, CHILI	<b>160.</b>
PORK CRACKLING & BACON LARDONS, SPAGHETTI, ALBA TRUFFLE CREAM	<b>135.</b>
MUSHROOMS, TAGLIATELLE, WHITE TRUFFLE CREAM, BLACK TRUFFLES (V)	<b>140.</b>
CREAMLESS CARBONARA, TAGLIATELLE, PORK BACON, PARMESAN	<b>135.</b>
WAGYU SHORT RIB BOLOGNESE, PAPPARDELLE	<b>185.</b>

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## ➡ GRILLED ←

*All Grilled Items are served w/ Garden Vegetables, Pomme Purée,  
& choice of: Au Jus, Mushroom Sauce, Pepper Sauce or Soy-Mirin Sauce*

WAGYU MB5 STRIPLOIN	<b>650.</b>
AUSTRALIAN TENDERLOIN	<b>325.</b>
BLACK ANGUS RIB-EYE	<b>420.</b>
BLACK ANGUS STRIPLOIN	<b>410.</b>
BLACK ANGUS TENDERLOIN w/ SEARED FOIE GRAS ( <i>additional 175.</i> )	<b>450.</b>
US T-BONE STEAK TO SHARE <i>served with salsa verde &amp; fries (500 g)</i>	<b>575.</b>

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## ➡ SIDE DISHES ←

CREAMED SPINACH	<b>45.</b>
CREAMED CORN	<b>45.</b>
ROASTED MUSHROOMS w/ HERBS	<b>50.</b>
PARMESAN POTATO WEDGES	<b>40.</b>
TRUFFLE FRIES	<b>70.</b>

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## ➡ MAINS ←

CHICKEN STEAK w/ PEPPERCORN & PORCINI MUSHROOM SAUCE, FRENCH FRIES	<b>175.</b>
UNION BURGER BLACK ANGUS BEEF PATTY, BACON, CHEDDAR, HOUSEMADE SAUCE, FRIES w/ SEARED FOIE GRAS ( <i>additional 175.</i> )	<b>185.</b>
ROAST CHICKEN, ROASTED ONION GRAVY, CHARRED KALE	<b>145.</b>
SALMON & SEAWEED QUINOA BOWL, SWEET CORN, TOBIKO, FURIKAKE, SWEET SESAME DRESSING	<b>175.</b>
CRISPY SKIN SALMON, MASHED POTATOES, ORANGE & GINGER SOY	<b>235.</b>
TUNA AVOCADO SANDWICH, WHIPPED TUNA, TOMATOES, PESTO, AVOCADO, RYE GRAIN BREAD	<b>130.</b>

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## ➡ ASIAN ←

CRISPY DUCK w/ GARLIC RICE & 2 KINDS OF SAMBAL	<b>170.</b>
BAKMIE AYAM w/ FOIE GRAS	<b>165.</b>
“NASI BABI GARING” - CRISPY PORK BELLY w/ SAMBAL MATAH & HOUSEMADE APPLE KIMCHI	<b>175.</b>
CLASSIC INDONESIAN FRIED RICE, FRIED CHICKEN, SOFT BOILED BALADO EGG, ACAR	<b>145.</b>
“DIRTY” OXTAIL SOUP & RICE	<b>290.</b>
CRISPY CHICKEN w/ FURIKAKE RICE, ONSEN EGG, SLAW	<b>135.</b>

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CREAMED CORN	<b>45.</b>
ROASTED MUSHROOMS w/ HERBS	<b>50.</b>
PARMESAN POTATO WEDGES	<b>40.</b>
TRUFFLE FRIES	<b>70.</b>

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## → DESSERTS ←

*Please Visit our Bakery for our Daily Selection of Cakes & Pastries*

TIA MARIA TIRAMISU	<b>95.</b>
MELTED DARK CHOCOLATE COOKIE w/ VANILLA ICE CREAM	<b>100.</b>
MILK & CROOKIE	<b>65.</b>
HONEY BUTTER TOASTED BRIOCHE, VANILLA MASCARPONE	<b>85.</b>
ALMOND PANNA COTTA w/ MIXED BERRY COMPOTE	<b>85.</b>
TRES LECHES & PISTACHIO CAKE, RASPBERRY SORBET	<b>90.</b>

YOUR SERVER CAN ASSIST YOU w/ PURCHASING BAKERY ITEMS TO TAKE HOME

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## → BEVERAGES ←

### COFFEE

BLACK COFFEE 40.

CAPPUCCINO, LATTE 40.

*with Outside oat milk + 15.*

ES KOPI LOKAL 55.

*with Outside oat milk + 15.*

OATSIDE HONEY LATTE 60.

• YUZU ESPRESSO TONIC 55.

• VANILLA SHAKEN CAPPUCCINO 55.

### TEA BY TWG

ENGLISH BREAKFAST, JASMINE, CHAMOMILE, EARL GREY,  
MOROCCAN MINT, VANILLA BOURBON, WATERFRUIT GREEN,  
SENGHA 45.

### ICE TEA

HOUSE BLEND 40.

LEMON, LYCHEE, PEACH, RASPBERRY, STRAWBERRY 45.

### SOFT DRINKS

COCA-COLA, SPRITE, TONIC WATER, SODA WATER 35.

RED BULL 50.

### MINERAL WATER

AQUA REFLECTION 380ML 40.

AQUA REFLECTION 750ML 60.

AQUA SPARKLING 380ML 40.

AQUA SPARKLING 750ML 60.

S.PELLEGRINO 500ML 75.

### FRESH JUICE

MELON, WATERMELON, STRAWBERRY OR PINEAPPLE 60.

### MILKSHAKES

VANILLA, CHOCOLATE 60.

• MATCHA LATTE 65.

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## → HOUSE SPECIALS ←

- SUPER FRESH** 65.  
YAKULT, LEMON, PEACH BOK CHOY FOAM
- PERFECT BREAK** 65.  
COCONUT WATER, DRAGON FRUIT, HOUSE-SMOKED AGRAVE,  
LEMON
- SAKURA SODA** 65.  
SAKURA SYRUP, BITTERS, SODA
- ELIXIR** 65.  
BASIL, AGAVE, ROASTED BELL PEPPER SYRUP, ACID SOLUTION,  
TONIC
- SRIKAYA CLOUD** 65.  
PINEAPPLE, ELDERFLOWER SYRUP, LEMON, ORGEAT, SRIKAYA
- MANGO LYCHEE CRUSH** 65.  
MANGO, LYCHEE, SPICED CRANBERRY SODA
- COCO THE DRAGON** 65.  
SOUS VIDE COCONUT WATER, JACKFRUIT, DRAGON FRUIT,  
ROASTED COCONUT FOAM
- TROPICA** 65.  
KALAMANSI JUICE, GINGER, ELDERFLOWER SYRUP, PEACH SYRUP,  
KAFFIR LIME LEAVES
- BACK TO THE ROOTS** 65.  
FRESH CARROT JUICE, ORANGE JUICE, YAKULT
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## → COCKTAILS ←

### NEW SIGNATURE COCKTAILS

**MATCHA ROSSO** 150.

MATCHA DISTILLATE, CINZANO ROSSO, ORANGE BITTERS

**LA PALOMA** 150.

CODIGO BLANCO, LIMO APERITIVO, ACID SOLUTION,  
GUAVA SHRUB, GRAPEFRUIT SODA, SODA WATER

**SURO & BOYO** 170.

PAPRIKA SOUS VIDE MEZCAL, MARASCHINO, LIQUEUR,  
GRAPEFRUIT, LEMON

**PINEAPPLE EXPRESS** 170.

BLENDED WHISKY, SMOKED PINEAPPLE, LEMON,  
GINGER HONEY, FENNEL, TONIC

**CHOCOLATE NEGRONI** 150.

CHOCOLATE GIN, STRAWBERRY SHERRY,  
COCCHI VERMOUTH DI TORINO, PEAR

**YUZU 50/50** 160.

FOUR PILLARS FRESH YUZU GIN, DRY VERMOUTH,  
HONEY CHAMOMILE DISTILLATE

**GRAPEFRUIT OSMANTHUS** 150.

FOUR PILLARS FRESH YUZU GIN, OSMANTHUS,  
PINK GRAPEFRUIT, MALIC SOLUTION

**BREAKFAST IN KOWLOON** 170.

JAPANESE WHISKY, JAGERMEISTER, UNION BLEND COFFEE,  
THAI TEA

### OLD SIGNATURE COCKTAILS

**FLORA & FAUNA** 150.

ELDERFLOWER LIQUEUR, FRESH LEMON JUICE,  
HOMEMADE PROSECCO, WILD HONEY

**ORANG TUA NEGRONI** 140.

GIN, LOCAL ARAK, GRAPEFRUIT INFUSED VERMOUTH,  
BITTERS

**JULEP D'ASTI** 160.

GIN, PASSION FRUIT, CARDAMOM, BASIL, HOMEMADE SPUMANTE

**JUNIPER & TONIC** 140.

VODKA, ISLAY SINGLE MALT, JUNIPER, ANGOSTURA BITTERS,  
TONIC

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## ➡ COCKTAILS ⬅

**PINK THE COCO** 150.

TEQUILA, HOMEMADE JACKFRUIT & COCONUT WATER,  
COCONUT FOAM

**ROSSI'S** 150.

GIN, MARTINI ROSSO, ELDERFLOWER LIQUEUR, APPLE,  
ORANGE BITTERS

**PUBLIC ENEMY NO.1** 160.

BOURBON WHISKEY, CYNAR, CHERRY LIQUEUR, ABSINTHE

**BITTERSWEET SYMPHONY** 130.

APEROL, YUZU, HOMEMADE ELDERFLOWER LIQUEUR

### CLASSICS

**CLOVER CLUB** 150.

DRY GIN, RASPBERRIES, FRESH LEMON JUICE

**TENNESSEE COBBLER** 180.

TENNESSEE WHISKEY, ORANGE LIQUEUR, TROPICAL FRUITS

**MAI TAI** 135.

GOLD RUM, ORANGE LIQUEUR, PINEAPPLE PURÉE,  
FRESH LIME JUICE, ORGEAT, ANGOSTURA BITTERS

**RAMOS GIN FIZZ** 150.

DRY GIN, LEMON, CREAM, ORANGE FLOWER WATER, SODA

**MOSCOW MULE** 150.

VODKA, LIME, HOMEMADE GINGER BEER, FRESH LIME,  
ROSEMARY LEAVES

**MINT JULEP** 170.

WHISKEY, MINT LEAVES, SUGAR

**BLOODY MARY** 150.

VODKA, TOMATO JUICE, ORANGE JUICE,  
HOMEMADE BLOODY MARY MIX

**DARK & STORMY** 150.

DARK RUM, LIME, HOMEMADE GINGER BEER

**PIÑA COLADA** 140.

DARK RUM, PINEAPPLE PURÉE, COCONUT CREAM, LIME,  
ANGOSTURA BITTERS

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